

CR
OA
UM
RE
SN
E



R A M E N

A COMPREHENSIVE JOURNEY THROUGH JAPAN'S MOST BELOVED DISH.

We start with the dough for the handmade noodles, using simple, repeatable techniques, right through to rolling and cutting. We then prepare a rich, creamy and aromatic sesame broth, perfect for bringing out the best in the fresh noodles. The final bowl is finished with marinated egg, vegetables and traditional toppings.

M O T C H I

A TRADITIONAL, LIGHT AND FLUFFY CAKE

Let's make the soft rice dough, learn how to knead it properly, and make mochi filled with different fillings.

O R I G A M I

THE JAPANESE ART OF PRECISION AND CALM

A relaxing moment to discover the timeless elegance of origami. Basic folds, small traditional shapes and the harmony of slow, deliberate movements. A perfect way to round off the course with creativity and tranquillity.

Event Information

MAXIMUM NUMBER OF PARTICIPANTS: 12

A small group to ensure personalised attention, step-by-step guidance and a truly immersive experience.

PRICE: €85 PER PERSON

All-inclusive: ingredients, materials, equipment, handouts and final tasting.

WHAT YOU'LL DO:

You'll learn to prepare a small traditional menu: an iconic savoury dish, a typical dessert and a cultural activity linked to the art of origami.

A simple, creative and accessible experience, perfect for discovering Japanese culture through flavours, hands-on activities and moments of sharing.

Each participant prepares the recipes themselves, following the original techniques.

WHAT'S INCLUDED:

- hands-on lesson with a Japanese chef
- fresh ingredients and tools
- complete dishes (savoury + sweet)
- origami cultural activity
- final tasting of the prepared dishes
- water and Japanese tea
- small recipe booklet

DURATION:

3–3.5 hours (varies depending on the group)

LET'S MEET AYAKO

Born in Nagasaki, Japan, she began her career in a research laboratory specialising in food additives.

She then moved to Italy, settling in Rome, where she worked with the restaurant DOOZO, creating Japanese desserts and honing her sushi-making skills.

Since 2012, she has been working as a private chef and has devoted herself to teaching Japanese cuisine, sharing recipes, techniques and traditions with an authentic and accessible approach.



AYAKO